

BERNERS TAVERN

CHRISTMAS DAY LUNCH MENU

TABLE SNACKS

Cornish smoked cod' roe, caviar, parsley
Spiced aubergine and tomato
Goat cheese mousse, truffle honey
Seeded crackers and bread

TO START

Iron bark pumpkin soup, braised lamb neck, roasted baby artichokes,
Baked beetroots, house ricotta, pine nut and red wine dressing, kohlrabi
Poached prawn and lobster cocktail, avocado, baby gem salad, chive oil, caviar
Beetroot cured Lock Duarte salmon, fennel, bread and butter pickles,
Wasabi yogurt cream, caviar

TO FOLLOW

Norfolk bronze turkey, braised leg, sage and onion stuffing,
roasted roots, sprouts, turkey sauce
Isle of Gigha halibut, white bean, chorizo and langoustine broth
Buccleuch Estate beef fillet, braised beef cheek, baked shallots, red wine sauce
Roasted brassicas, spiced aubergine caviar, toasted nuts and seeds, yogurt

All served with

Pigs in blankets
Beef fat roasted potatoes
Sprouts with bacon and chestnuts
Parsnips, carrots and swede
Cranberry sauce
Truffle gravy

*For dietary requirements and food allergies, please ask one of our team members for assistance
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT*

TO FINISH

Christmas pudding, brandy sauce, rum and raisin ice cream

Chocolate yule log, vanilla ice cream

Berners Tavern Christmas trifle

**Clementine and sherry jelly, chestnut cream, cinnamon sprinkles,
clementine sorbet**

with

Mince pies

Christmas cake

£160 per person and includes a glass of Champagne.